

FASHION'S NEW VISTA.

Summer Materials and Ideas for Summer Dress.

SILK GOWNS TO BE IN STYLE.

Novelties in Dainty Colors and Gauzy Effects Now Displayed.

Large, striking patterns seem to predominate just now—coloring and designs of the Advance Supply of Silks—British New Organics and Figures—The Latest Novelties Among Materials—Some of the Models of Cloth Gowns Made Up by the Tailors for Spring Wear.

The most interesting and distracting elements of fashion, just at the moment, are the materials and suggestions for summer dress, which come like a breath of spring in the midst of winter to supersede the more regal magnificence of velvet and fur, and they succeed admirably in the stores, filling all the conspicuous places with dainty colors and gauzy effects.

In the infinite variety of materials set forth for summer use large striking patterns seem to predominate, and many of them, especially among the foulard silks, look suspiciously like those of last season. Scroll designs and con-

fold of blue taffeta silk to cover the gathers. Another pretty design for a thin dress is tucked in groups of five tiny tucks, up and down the bodice and around the sleeves, which have three small puffs at the top, and lace insertion is set in between from the belt up to the bust. Wider tucks of three in a group trim the skirt with the same lace insertion between. Still another



model shows the lace trimmed seams and three lace-edged ruffles around the skirt. Three little frills trim the shirred sleeves, and the bodice is shirred around a lace yoke to form tiny puffs, while fancy gold studs fasten it down the front. Ribbon belts and collars with the lace frill at the back are the desirable finish. A simple and pretty dress of spotted foulard is trimmed with ruffles of flowered lace on the skirt and sleeves and bodice, where the trimming forms a yoke, and the material is tucked between the ruffles below.

The new piques are finer in texture and more dainty in coloring than ever before. They are both striped and figured, but the plain colors in light tints of blue, pink, and heliotrope, with satin-finished, strictly quiet, the prettiest of all. This material will be made up in the coat and skirt style of gown. The pretty model shown has two rows of embroidered insertion on the skirt and one row on the square revers of the coat, which has a white silk vest tucked and trimmed across with narrow lace frills. The style of skirt with many gored is best for the pique gown, and the seams may be outlined with narrow embroidered insertion or trimmed with braid of various kinds, one of which is like a cord and gives the effect of a piped seam. The short, loose coat is prophesied as one of the reigning models for pique gowns, and in the bolero form, just reaching the belt and prettily braided with white, it will be very attractive over the colored silk shirt waists, provided it is suited to the figure.

An evening gown for a young woman is made of foulard silk in light colors, spotted with white, and white chiffon forms the wrinkled lower sleeves, chemise neck, and ruffles on the skirt and bodice. The trimmings form a chiffon frill turn back from either side of the skirt in front, and the neck is finished with a band of sequined trimming.

Among the new lawns and dimities the all-over designs seem to have the lead, and the pink, green, blue, and heliotrope grounds thickly patterned with conventional designs in white, and various other Persian effects, are the first to attract your attention. Long skirts, or skirts with a delicate tinted ground with stripes and dots of white are still here and will be worn again this season. Red is one of the fashionable colors in this material, and it is produced in all the varying purple tints which prevail in the wool stuffs. As to the account the silk lining, lace, and ribbon necessary to a successful dress, all of which, it is recommended as a success in the process of

arranged in three plaits on either side, each edged with the ribbon, and three rows of ribbon trim the skirt.

The new organics, which claim to be genuine novelties, show a variety of scroll designs in dark blue and black on a white ground, and while they are all very stylish in effect very few of them are really pretty. As to these are the new flowered designs, which have blossomed out in the most exaggerated fancies, with every known and imaginary flower. While organics come at various prices, according to quality, but the figured varieties cost only 35 cents a yard, a very alluring price until you begin to take into account the silk lining, lace, and ribbon necessary to a successful dress, all of which, it is recommended as a success in the process of

It is safe to expect that the new thin gowns will be made with linings separate from the outer skirt, except at the waist, and the skirt worn this winter, with tiny plaits or tucks laid down from the waist over the hips, and with pretty in the thin materials. The skirt, with many gored, and each seam trimmed with lace insertion, will be seen again with narrow lace-edged ruffles, either bias or straight, around the

laundrying, and will be used for the coat and skirt style of gown. The Eton and bolero shape coats, elaborately braided, will doubtless prevail, and another material, which will lend itself to this fancy for braiding, is the colored linen, which, in plain blue, makes the prettiest kind of morning dress. Linen batistes have blossomed out in a great diversity of patterns, and some of the prettiest are Dresden designs in plain and flowered stripes. Other novelties which are used only for the bodies of a plain batiste gown, are interwoven with gold thread in stripes alternating with colors of lace, and over all are tiny sprays of flowers embroidered in soft colored silks.

Among the new cloth gowns being made up by the tailors for spring wear is one of pine green faced cloth, very gray in shading, braided generously with black on the front breadth. In an odd design which frames it all around. The coat is also braided, and the one note of color which makes the gown striking is the turquoise blue silk vest. The skirt of this gown is cut with very little flare at the sides and front and is not nearly so full as those of the early winter, and there is a little dip in the back, where all the fullness is drawn together. A cloth gown shown is carried out in black and trimmed with rows of a new silk braid which resembles a wide satin piping. This is arranged in curved lines on the jacket, which is faced with green and white brocade. Green satin forms the belt.

bottom; and we can reasonably expect that the skirt all ruffled to the waist will have an lining among the thin gowns this season. One pretty model illustrated is in pale blue and white organica, trimmed on the skirt and the front of the bodice with lace ruffles, which are headed with a tiny frill of narrow lace with a milliner's

a jabot of creamy lace covers the vest, and the collar band is of rose pink velvet. Gray cashmere cloth forms the next gown, made with a jacket handsomely braided with gray and black, and the unique little vest is of plaid, primrose, mauve, and black silk, with a tucked yoke of plaid primrose silk. One of the new princess dresses for a matron is made of purple moiré velvet. The narrow vest which continues down the skirt is of black satin lined with cream color, and the front is of black chiffon over purple silk.

A pretty costume for a young woman, a novelty in its way, has a skirt of fine black cloth, accented plaited, worn over a pink silk underskirt. The new accordion-plaited skirt is very graceful, flaring out at the bottom like a fan or the rays of the sun, and the style is sometimes called sun plying. It is first cut in a complete circle and then plaited, so all superfluous fullness at the waist is avoided. The waist of this particular skirt is of rose-pink silk, tucked all around below the bust, like the sleeves below the short puff, while three handsome studs fasten the box plait in front. The belt and stock collar are of black satin; a narrow turnover collar completes the costume.

FRILLS OF FASHION.

Many changes and some improvements are promised for the future of the shirt waist, which has become so necessary a part of every woman's wardrobe that it will never go out of fashion. Shirt waists of organdie in flowered and Persian patterns are made up over colored percale linings, which, of course, prevents

and the high ruff collar is very becoming to a small oval face. A real Queen's costume is another choice which is charming. The underskirt and vest are of antique brocade, the bodice and slashed sleeves of dark red velvet, and the shoulder draperies and puffs of

use of rich and elegant materials and by a few slight changes can be made so becoming. The Queen Elizabeth costume of black satin with a white brocade silk front worn with gold threads and elaborately embroidered with pearls is regal enough for the would-be Queen

Vegetables that have been a little touched by the frost may frequently be restored by soaking them for a time in cold water.

To remove a grease spot from woolen or silk thoroughly saturate the place with turpentine, and place a soft blotting paper beneath and another on top of the spot, and press down. The fat is dissolved, then absorbed by the paper and entirely removed from the cloth.

Patent leather shoes require care to look well. They should be wiped with a damp sponge and afterward with a soft, dry cloth, and occasionally with a cloth dampened with a little sweet oil. Blacken and polish the edges of the soles in the usual way, but do not cover the patent leather with the blacking. A cloth moistened in little milk may be used on patent leather with good effect.

Leaf mould is needed for potted plants, and a good method for supplying the earth with it is to save the withered leaves and make use of them. Whenever a leaf or seed pod is required to be removed from a plant, instead of throwing it away make it of the Press these savings well into the soil, containing the plant from which they have been removed. Leaves are nature's fertilizers; they absorb the elements from the soil and atmosphere which are essential to the sustenance of their parents' life.

A new fashion for less or evening entertainment, where sand and shells are used, is the filled plates decorated with little sandwich flags. These flags are made of pretty colored silks with the kind of sandwiches bordered upon them. They are attached to pieces of wire for poles, and finished at the top with rosettes of baby ribbon.

PALATABLE SOUPS.

Chicken and Macaroni, Tomato and Macaroni, Bisque of Lobster, and Others.

The French and Italians excel in the art of making nutritious soups. He was a Frenchman who said that "soup was to a dinner what an overture was to an opera." Soup prepares the stomach for what is to come, and should be carefully made to be palatable and nutritious. Nothing perhaps will refresh a person more quickly than a little good hot soup. Long and slow boiling is necessary to extract the strength from the meat. If boiled rapidly over a hot fire the meat becomes hard and tough and will not give out its juices. Fresh lean and juicy meats make the best soups. Cracked bones and gristle also should be used, as they possess the delicate matter necessary to solubilize the stock into a jelly mass when cold. Meat alone will produce a broth like beef tea.

One quart of cold water for each pound of meat is the rule for common soups, but less water will make a richer stock. Keep the kettle covered closely and let the meat only simmer over a slow fire for several hours, or until the meat is tender. As the meat cooks a scum will come to the surface, and it should be carefully removed with a skimmer. Strain the soup when done into a stock pot, for which a stone jar is best. Put aside uncovered until the liquid is cold and the fat has congealed on the surface, when every particle may then be readily taken off and the liquid remain unimpaired. A good soup is one which is palatable and nutritious. Thickened soups should be more highly seasoned than thin soups.

Delicate flavors should be added to the soups just before they are taken from the fire or the flavor is lost by evaporation. A filled stock pot is a necessity to every housewife, for it makes the foundation for all soups, soups, and gravies. A white stock is made from veal and chicken and is used for cream and white soups. Leftovers, bits of meat, bones, and pieces of poultry and game may be made into a stock that is excellent for many things, but will not answer for clear soups. Pearl tapioca soaked in little cold water and then put into a stock pot and cooked with it for an hour, besides being a great addition. Here are a few recipes for some special soups.

Chicken and Macaroni Soup: Cut a good-sized fowl into pieces and put into a kettle with one sliced onion and three quarts of water. Boil slowly, keeping the kettle covered until the liquid is reduced one-half in quantity; then strain and let the liquid remain uncovered until cold. Wash one-quarter of a pound of pearl tapioca in cold water, then soak in milk for an hour in water enough to cover it. Remove the fat from the strained soup, return to the fire, and stir the liquid often to prevent the sage from lumping or settling to the bottom and scorching. Heat a pint of milk, add a large pinch of salt, and stir the boiling milk into the soup. Meanwhile heat the yolks of four eggs very light and stir the boiling milk into them. When they are well mixed turn them into the soup, stirring all the while. Season with pepper and salt, boil one and a half hours, and then add the pearl tapioca. Boil for an hour and a half, and make a very nice soup.

A simple soup is made of tomatoes and macaroni. Put one quart of water over the fire to boil, and salt to taste. When the water boils, stir each piece well into the liquid before adding the second piece. Turn into the tureen, scatter tiny squares of bread that have been fried in butter over the top, and serve.

A rich and delicious soup to serve for a company luncheon or dinner is called bisque of lobster. To make it put into an earthen bowl one cupful of lobster meat cut into small pieces and the same amount of boiled rice, season them to a paste, stir in white stock enough to make the paste a thick liquid, mash, and rub it through a sieve. Put the strained soup in a double boiler, and when it is thoroughly heated stir in the lobster meat and rice. Add a good spoonful of butter, putting in a small piece at a time. Stir each piece well into the liquid before adding the second piece. Turn into the tureen, scatter tiny squares of bread that have been fried in butter over the top, and serve.

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Vegetables that have been a little touched by the frost may frequently be restored by soaking them for a time in cold water.

To remove a grease spot from woolen or silk thoroughly saturate the place with turpentine, and place a soft blotting paper beneath and another on top of the spot, and press down. The fat is dissolved, then absorbed by the paper and entirely removed from the cloth.

Patent leather shoes require care to look well. They should be wiped with a damp sponge and afterward with a soft, dry cloth, and occasionally with a cloth dampened with a little sweet oil. Blacken and polish the edges of the soles in the usual way, but do not cover the patent leather with the blacking. A cloth moistened in little milk may be used on patent leather with good effect.

Leaf mould is needed for potted plants, and a good method for supplying the earth with it is to save the withered leaves and make use of them. Whenever a leaf or seed pod is required to be removed from a plant, instead of throwing it away make it of the Press these savings well into the soil, containing the plant from which they have been removed. Leaves are nature's fertilizers; they absorb the elements from the soil and atmosphere which are essential to the sustenance of their parents' life.

A new fashion for less or evening entertainment, where sand and shells are used, is the filled plates decorated with little sandwich flags. These flags are made of pretty colored silks with the kind of sandwiches bordered upon them. They are attached to pieces of wire for poles, and finished at the top with rosettes of baby ribbon.

PALATABLE SOUPS.

Chicken and Macaroni, Tomato and Macaroni, Bisque of Lobster, and Others.

The French and Italians excel in the art of making nutritious soups. He was a Frenchman who said that "soup was to a dinner what an overture was to an opera." Soup prepares the stomach for what is to come, and should be carefully made to be palatable and nutritious. Nothing perhaps will refresh a person more quickly than a little good hot soup. Long and slow boiling is necessary to extract the strength from the meat. If boiled rapidly over a hot fire the meat becomes hard and tough and will not give out its juices. Fresh lean and juicy meats make the best soups. Cracked bones and gristle also should be used, as they possess the delicate matter necessary to solubilize the stock into a jelly mass when cold. Meat alone will produce a broth like beef tea.

One quart of cold water for each pound of meat is the rule for common soups, but less water will make a richer stock. Keep the kettle covered closely and let the meat only simmer over a slow fire for several hours, or until the meat is tender. As the meat cooks a scum will come to the surface, and it should be carefully removed with a skimmer. Strain the soup when done into a stock pot, for which a stone jar is best. Put aside uncovered until the liquid is cold and the fat has congealed on the surface, when every particle may then be readily taken off and the liquid remain unimpaired. A good soup is one which is palatable and nutritious. Thickened soups should be more highly seasoned than thin soups.

Delicate flavors should be added to the soups just before they are taken from the fire or the flavor is lost by evaporation. A filled stock pot is a necessity to every housewife, for it makes the foundation for all soups, soups, and gravies. A white stock is made from veal and chicken and is used for cream and white soups. Leftovers, bits of meat, bones, and pieces of poultry